

April 16-22, 2018

Papi Grande's

LOCAL RESTAURANT WEEK MENU

2 LUNCHESES FOR \$20.18

2 SOFT DRINKS

CHIPS AND QUESO OR CHIPS AND GUACAMOLE TO SHARE

PICK ANY 2 SALADS OR ENTREES

Salads

MEXI-WEDGE

ICEBERG WEDGE TOPPED WITH SEASONED TACO BEEF, DICED TOMATOES, CORN, ONIONS, SHREDDED CHEESE, BLACK OLIVES, GUACAMOLE AND CRISPY TORTILLA STRIPS. GARNISHED WITH SOUR CREAM AND SERVED WITH OUR CHIPOTLE RANCH DRESSING.

SOUTH OF THE BORDER COBB

CHOPPED ROMAINE TOPPED WITH GRILLED CHICKEN BREAST, SHREDDED CHEDDAR CHEESE, BLACK BEANS, CORN, AVOCADO, PICO DE GALLO, AND DICED EGGS.

POLLO VERDE

ROMAINE LETTUCE, ARUGULA, SHREDDED CHICKEN, SCALLIONS, CUCUMBER, AVOCADO, AND QUESO FRESCO IN "DIOSA VERDE" (GREEN GODDESS) DRESSING.

Entrees

COMES WITH RICE AND BEANS

QUESADILLAS

GRILLED FLOUR TORTILLA WITH A MEXICAN THREE CHEESE BLEND, PICO DE GALLO, SAUTÉED PEPPERS AND ONIONS. CHOICE OF CHICKEN, TACO BEEF, CARNITAS, OR VEGETARIAN. SERVED WITH SOUR CREAM.

CHIMICHANGA MEDIO

CRISPY FLOUR TORTILLA STUFFED WITH CHOICE OF PROTEIN, SERVED OVER RICE AND SHREDDED LETTUCE. TOPPED WITH QUESO BLANCO, AND PICO DE GALLO. CHOICE OF BEEF OR CHICKEN

ENCHILADAS MITAD

2 CORN TORTILLAS STUFFED WITH CHEESE AND BEEF, CHICKEN OR CHORIZO, SMOTHERED IN HOMEMADE RED OR GREEN ENCHILADA SAUCE AND GARNISHED WITH QUESO FRESCO, SHREDDED LETTUCE, SOUR CREAM, ONIONS, AND GUACAMOLE.

DOS TACOS

BUILD 2 TACOS YOUR WAY. CRISPY CORN, FLOUR OR SOFT CORN TORTILLAS SERVED WITH CHOICE OF TACO BEEF, CHICKEN, CARNITAS, OR CHORIZO. TOPPED WITH SHREDDED LETTUCE, CHEESE, PICO DE GALLO, AND SOUR CREAM.

2 DINNERS FOR \$30.18

**FIRST ALCOHOLIC DRINK PER PERSON INCLUDED: ANY DRAFT BEER OR LIME MARGARITA
CHIPS AND QUESO OR CHIPS AND GUACAMOLE TO SHARE**

CHOOSE ONE:

6 TACOS

3 TACOS AND 1 RICE BOWL (PICK ONE PROTEIN)

2 RICE BOWLS (PICK ONE PROTEIN EACH)

TACOS

HERMANO CRISPY CHICKEN, AL PASTOR BBQ SAUCE, PIMIENTO CHEESE, PICKLED CABBAGE

ARABE GRILLED CHICKEN, CUCUMBER, PICO DE GALLO, GARLIC-HERB SAUCE, FLOUR TORTILLA

FELIPE SAUTÉED SKIRT STEAK, POBLANO PEPPERS, SHALLOTS, QUESO BLANCO CHEESE, FLOUR
TORTILLA

TINGA SHREDDED CHICKEN STEWED WITH CHORIZO AND POTATOES. TOPPED WITH QUESO FRESCO
& MEXICAN CREMA

CARNITAS PORK CARNITAS, FRESH GUACAMOLE, SALSA VERDE, CRISPY PORK CRACKLINGS

GRINGO TACO BEEF, AMERICAN CHEESE, SHREDDED LETTUCE, CHIPOTLE RANCH, FLOUR TORTILLA

FUNGUY SAUTÉED MUSHROOMS & SHALLOTS, ROASTED GARLIC, FRESH GUACAMOLE

CALABAZA SAUTÉED ZUCCHINI, SALSA VERACRUZ (TOMATO, OLIVES, CAPERS), GOAT CHEESE

CAMARONES SAUTÉED SHRIMP, TOMATO-JALEPEÑO SALSA, MELTED MONTEREY JACK CHEESE

PESCADO BEER BATTERED COD, CHIPOTLE SALSA, MEXICAN CREMA, PICKLED CABBAGE

RICE BOWLS

**YOUR CHOICE OF WHITE OR BROWN RICE, TOPPED WITH ANY OR ALL OF THE
FOLLOWING:**

ROMAINE LETTUCE CHICKPEAS PICO DE GALLO

GRILLED CORN SHREDDED QUESO FRESCO PICKLED CABBAGE

PICKLED ONIONS CRISPY TORTILLA STRIPS

DRESSINGS: GREEN GODDESS, BALSAMIC VINAIGRETTE, CHIPOTLE RANCH

PROTEIN: GUACAMOLE, BACON, CHICKEN, GRILLED STEAK, SHRIMP

2 DINNERS FOR \$40.18

**FIRST ALCOHOLIC DRINK PER PERSON INCLUDED: ANY DRAFT BEER OR LIME MARGARITA
CHIPS AND QUESO OR CHIPS AND GUACAMOLE TO SHARE**

CHOOSE ANY 2:

FAJITA (CHOOSE 1 PROTEIN: CHICKEN, CARNITAS, SHRIMP, CARNE ASADA)

A SIZZLING PLATTER WITH YOUR CHOICE OF PROTEIN. SERVED ATOP A BLEND OF PEPPERS AND ONIONS. GARNISHED WITH LETTUCE, CHEESE AND SOUR CREAM. SERVED WITH WARM TORTILLAS, RICE AND BEANS.

TEQUILA LIME SHRIMP TACOS

THREE SOFT CORN OR FLOUR TORTILLAS TOPPED WITH TEQUILA LIME MARINATED SHRIMP, SHREDDED LETTUCE AND AN AVOCADO SALAD.

MEXICAN PAELLA

LONG GRAIN RICE SIMMERED WITH CHICKEN, SHRIMP AND CHORIZO IN A FLAVORFUL SAFFRON BROTH WITH TOMATO, ONION, POBLANO PEPPERS, AND GREEN PEAS. SERVED WITH WARM TORTILLAS.